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2017

The Oarsman Value Menu 2017

The Oarsman

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Sample Value Menu

Sample Value Menu 2/3 courses @ €21.50/€27.50

Complimentary selection of 3/4 homemade breads & flavoured butters

Starters

Oarsman Seafood Chowder

Roast potato & leek soup

Confit of Gannon's chicken wings, hot & sticky glaze, Cashel blue cheese dip, celery salad

James Maguire's organic & Jack McCarthy's black pudding pork pattie, organic kale, crispy organic quail's egg, garlic aioli

Warm moiled cheese soufflé, plum jam, beetroot & cheese cannelloni, mousse, pastry, tomato & chili compote

Main Courses

Andarl farm free range Pork loin, apricot & raisin stuffing, pork cheek & apple spring roll, leeks, onion puree, potato & sage bon bon jus

Organic moiled cheese & olive croquette, gnocchi, chanterelle mushrooms & caraway seeds, braised leek, hazelnut & thyme crisp, lovage pesto (V)

Roast supreme of Gannon's chicken, confit leg pastie, squash, rosemary gnocchi, parsley & thyme pesto

Pan fried fillet of hake, parmesan caper & sundried tomato polenta cake, tender stem broccoli, Gubbeen chorizo cream sauce

Desserts

Warm pear & almond tart, pale ale ice cream

Natural yoghurt & vanilla panna cotta, berry gel, mixed berries, pistachio biscotti

Oarsman selection of ice creams served with fruit compote

Warm Poached apple & plum, shortbread base, shortbread crumble, vanilla cream, star anise anglaise

We hope you enjoy your experience with us

Contact Us

The Oarsman
Bridge Street
Carrick-on-Shannon
Co Leitrim
Ireland
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E:
info@theoarsman.com

Opening Hours

Tuesday - Saturday:
Food served from 12pm to 9pm & 9.30pm on
Friday & Saturday

Sundays: Open by appointment. Also Bank
Holiday Sundays and special occasion
Sundays.

What others say

*"The Oarsman is one of the country's
pleasantest pubs - definitely worth a detour. "*
Georgina Campbell's ireland-guide.com

